

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/11/2015 **Business ID:** 94592FE
Business: TARGET STORE T-2222

10900 STADIUM PKWY
 KANSAS CITY, KS 66111

Inspection: 77001112
Store ID:
Phone: 6127611015
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/11/15	12:05 PM	03:15 PM	3:10	0:05	3:15	0	
Total:			3:10	0:05	3:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 3

Certified Manager on Staff p Address Verified p Actual Sq. Ft. 0
 Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			..	p	p	..
Fail Notes	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [On salesfloor out for retail sale, 4 cans spaghetti o's, 4 cans of tuna, one can of salmon, 2 cans refried beans all with dents to cans severe enough to compromise the integrity of the contents. COS removed from retail sale and discarded.]</i>						
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p	p	..
Fail Notes	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw pork tenderloin stored on meat display case next to RTE ham on same shelf. Corrected on-Site, COS, manager moved a hard plastic divider in place.]</i>						
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw turkey bacon stored in meat display case over raw pork bacon.]</i>						
14. Food-contact surfaces: cleaned and sanitized.			..	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [3 pizza pans stored as clean with visible food debris on surface. 4 plastic lids in make table top with old date marking sticker residue present on surface. COS rewashed.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
17. Proper reheating procedures for hot holding.			p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..
Fail Notes	<p>3-501.18(A)(3) P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</p> <p>[Box of hot dogs in reach in cooler in pizza hut area dated with an open date of 2/5 and a discard date of 2/15. Employee stated he dates the hot dogs when he thaws them out not when he opens the package. COS redated with 7 days and open day counted as day 1.]</p>						
22. Time as a public health control: procedures and record.		p
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		..	p
Fail Notes	<p>7-201.11(A) P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</p> <p>[In back storage area, boxes of sanitizer for pizza hut stored next to boxes of single use cups for use in pizza hut and stabucks.]</p> <p>7-201.11(B) P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</p> <p>[In back storage area, boxes of sanitizer for the establishment, stored on top of single use clamshells for pasta.</p> <p>In pizza hut area, containers of espresso cleaner stored above spices for starbucks drinks and almonds.]</p>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-----------------------

<i>Fail Notes</i>	7-208.11(B)	<i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> <i>[First aid kit stored on wall in pizza hut area over prep sink where food is packaged into single service items.]</i>
-------------------	-------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-----------------------

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-----------------------

28. Pasteurized eggs used where required.

p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
--------------------------	-----------------------

31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification	Y N O A C R
---------------------	-----------------------

35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y N O A C R
----------------------------------	-----------------------

36. Insects, rodents and animals not present.

p

This item has Notes. See Footnote 4 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

..

38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

This item has Notes. See Footnote 5 at end of questionnaire.

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils	Y N O A C R
------------------------	-----------------------

41. In-use utensils: properly stored.

.. p

<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.</i> <i>[Tongs and scoops in Starbucks area stored in containers with visible food debris present.]</i>
-------------------	-------------	--

42. Utensils, equipment and linens: properly stored, dried and handled.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
<i>Fail Notes</i>	4-903.11(A)	Cleansed EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Box of single use cups stored on floor in storage area of pizza hut area.]						
	43. Single-use and single-service articles: properly used.		p
	44. Gloves used properly.		p
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
<i>Fail Notes</i>	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic divider plate/drain plate, with cracks all the way through plastic into interior of plastic. COS discarded.]						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
	46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>								
	47. Non-food contact surfaces clean.		p
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>								
<i>Fail Notes</i>	5-203.14	P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [At mop sink in Pizza Hut, y-valve downstream from AVB with free hose hanging in basin of mop sink and other hose going to a chemical bottle without a hose bibb on the hoses. It appears to have a hose bibb vacuum breaker on the end of the faucet, but the holes that would prevent back siphonage are blocked by the addition of the y-valve. Possibility of back siphonage present.]						
	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Small drip from faucet at 3 vat sink in Pizza Hut.]						
	50. Sewage and waste water properly disposed.		p
	51. Toilet facilities: properly constructed, supplied and cleaned.		p
	52. Garbage and refuse properly disposed; facilities maintained.		p
	53. Physical facilities installed, maintained and clean.		p
	54. Adequate ventilation and lighting; designated areas used.		p
Administrative/Other			Y	N	O	A	C	R
	55. Other violations		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Employee in pizza hut area did an excellent job with handwashing.

Footnote 2

Notes:

Hot holding
hot dog at 155F

Footnote 3

Notes:

Cold holding
in starbucks, milk at 38F in reach in cooler 1, milk at 42F in reach in cooler 2, surface of sandwich in reach in cooler 3 at 38F
in pizza hut, frozen foods frozen solid in reach in freezers. Milk in back reach in cooler at 41F, ambient of cooler with juice at 35F, hot dog
in reach in cooler under rollers at 36F.
On salesfloor, yogurt/37F, milk/39F, 35F, 40F, cream cheese/40F, raw hamburger/40F, bacon at 41F, lunchmeat/40F, cheese/40F, frozen
foods frozen solid

Footnote 4

Notes:

Contracted pest control comes monthly

Footnote 5

Notes:

200ppm quat in sanitizer bucket in starbucks.

Footnote 6

Notes:

Max/min thermometer for testing dish machine temp present in Pizza Hut.
Strips for quat in place in PH.
final rinse temp recorded daily, 200ppm quat in 3 vat sink.

Footnote 7

Notes:

Handsink in Starbucks at 125F, handsink in Pizza Hut at 124F, handsink in employee toilet room at 101F, handsink in consumer toilet
room (w) at 100F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/11/2015 **Business ID:** 94592FE
Business: TARGET STORE T-2222

10900 STADIUM PKWY
KANSAS CITY, KS 66111

Inspection: 77001112
Store ID:
Phone: 6127611015
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/11/15	12:05 PM	03:15 PM	3:10	0:05	3:15	0	
Total:			3:10	0:05	3:15	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/21/15

Inspection Report Number 77001112

Inspection Report Date 02/11/15

Establishment Name TARGET STORE T-2222

Physical Address 10900 STADIUM PKWY City KANSAS CITY
 Zip 66111

Additional Notes
and Instructions

Follow up scheduled for 2/21 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/11/2015 **Business ID:** 94592FE
Business: TARGET STORE T-2222

10900 STADIUM PKWY
KANSAS CITY, KS 66111

Inspection: 77001112
Store ID:
Phone: 6127611015
Inspector: KDA77
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/11/15	12:05 PM	03:15 PM	3:10	0:05	3:15	0	
Total:			3:10	0:05	3:15	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product dented cans Qty 12 Units ea Value \$ 20.00

Description various dented cans removed from sales floor: tuna, beans, spaghetti o's, salmon

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A